



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PIRATE COVE				REINSPECTION DATE Not Specified	INSPECTOR Tamara King	DATE 4/18/2019
LOCATION 100 PARK MOABI RD, NEEDLES, CA 92363				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:41 PM	TIME OUT 2:45 PM	FACILITY ID FA0007755	RELATED ID CO0065395	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.



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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Reference - HSC

Inspector Comments: A food borne illness complaint investigation was conducted in conjunction with a full routine inspection of the main kitchen on this date in response to a complaint received by the Division of Environmental Health on 04/15/2019.

Complaint details:

As per the complainant, eight (8) individuals, consumed a meal at the facility on 4/11/19 at approximately 3 PM. Three (3) of the eight (8) individuals in the party consumed the jalapeno burger with fries. The three (3) individuals who consumed the jalapeno burger experienced diarrhea and vomiting within 9 to 15 hours after consuming the meal (between midnight and 6 am on 4/12/2019) The five (5) individuals who did not consume the burger did not present any similar symptoms. The symptoms persisted for approximately 6 to 12 hours. No medical attention was sought by any of the affected individuals.

Findings:

The following was observed on this date:

- As per the Manager, the facility was not aware of this complaint or any similar complaints in the recent past.
- No employees have called in sick recently. No other employees have shown signs or symptoms of illness. Any employees who show signs or symptoms of gastrointestinal illness, or are otherwise observed to be ill are excluded from work until symptoms have resolved.
- Per the manager there have been no failures in food processes including:
 - No Water heater outages
 - No Refrigeration equipment failures
 - No Cooking equipment failures
 - No Sewage overflows
 - No Plumbing failures
 - No changes in food suppliers have been made.
 - No changes in food recipes, or cooking processes have occurred.
 - No Power outages.
- All employees observed to have a valid San Bernardino County Food Handler Cards.

Foods in question:

Jalapeno Burger ingredients: 8 oz Angus Beef patty, pepper jack cheese, jalapeno slices, lettuce, tomato, pickle, spicy ranch dressing, toasted bun.

- Angus Beef Patties: Arrive frozen and are thawed under refrigeration or cold running water and are stored in the walk in refrigeration unit. From the walk in refrigeration unit the patties are relocated to the 3-door cold holding unit at the cooks line. The raw patties were measured at 38 degrees F in this location. The ground beef patties are cooked on the grill to well done (approximately 155 degrees F) before being hot held in water on the grill. After being removed from the water solution the patties are reheated on the grill to above 165 degrees F. Cooked patties were measured at 156 F on the grill, 156 in the hot holding area, and 184 degrees F after reheating before being plated.

- Pepper jack cheese comes pre-sliced and is stored in the cold holding unit at the cooks line. Pepper jack cheese at the cooks line measured between 40 degrees F (Bottom of the stack) and 45 degrees F (top of the stack) in the cold holding unit. Throughout the inspection the top to the reach in portion of the cold holding unit was maintained open. The top half of the pepper jack cheese that was measured above 41 degrees F was discarded by the cook. The temperature of the cheese that remained was measured at 40 degrees F.

- Jalapeno slice- Canned, measured at 40 degrees F in the cold holding unit at the cooks line.

- Tomato slices- Measured in the cold holding unit at 40 degrees F.

- Spicy ranch dressing observed stored under refrigeration at below 41 degrees F.

- Stacks of lettuce, onion, tomato, pickles stored on trays pre-prepared for the burgers at room temperature.

The burger topping stacks were measured at 59 degrees F and voluntarily discarded by the cook.

Handwashing- Food Handling employees at the cooks line were observed using gloves. Employees were observed donning new gloves without first washing hands. Employees at the cooks line were observed touching soiled shirts and touching a visibly soiled rag stored at stove to dry hands after touching food with bare hands and before resuming food handling. Employees in each instance were directed to wash hands before resuming food service. Per management, employees are required to wash hands each time gloves are changed and before new gloves are donned. Hands are washed any time contamination may have occurred, when an individual has touched their person, hair, or clothing, or any body part other than clean hands, when they switch tasks, when they enter the kitchen, after using the restroom, after returning from break and at any other time contamination has or may have occurred.

Ware washing:

No active ware washing was observed. The 18x18x18 3-compartment sink was not observed set up. The ware wash machine was observed to measure a concentration of 100 ppm chlorine solution when tested. Per management, washed equipment and utensils are air dried before being stored.

Hot water:

Hot water was measured in the restrooms at a minimum of 100F.

Hot water was measured hand wash sink in the kitchen and at the 3-compartment sink at a minimum of 100F.



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The janitorial sink and the food preparation sink measured a maximum of 120F.

Based on the information obtained during this investigation the potential for foodborne illness is probable. No further action is required at this time.

Description: A foodborne illness complaint report has been received by Environmental Health.

16C005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Complied on 4/18/2019

Violation Reference -

Inspector Comments: Food Handling employees at the cooks line were observed donning new gloves without first washing hands.

Employees at the cooks line were observed touching soiled shirts and touching a visibly soiled rag stored at stove to dry hands after touching food with bare hands and before resuming food handling. Employees in each instance were directed to wash hands before resuming food service.

Employees were observed not minimizing bare hand contact by using utensils at the cooks line during food preparation.

Corrected on site.

Employees are required to wash hands each time gloves are changed and before new gloves are donned. Hands are washed any time contamination may have occurred, when an individual has touched their person, hair, or clothing, or any body part other than clean hands, when they switch tasks, when they enter the kitchen, after using the restroom, after returning from break and at any other time contamination has or may have occurred.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclear utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: - Stacks of lettuce, onion, tomato, pickles stored on trays per-prepared for the burgers at room temperature. The burger topping stacks were measured at 59 degrees F.

- Pepper jack cheese comes pre-sliced and is stored in the cold holding unit at the cooks line. Pepper jack cheese at the cooks line measured between 40 degrees F (Bottom of the stack) and 45 degrees F (top of the stack) in the cold holding unit. Throughout the inspection the top to the reach in portion of the cold holding unit was maintained open. The top half of the pepper jack cheese that was measured above 41 degrees F was discarded by the cook. The temperature of the cheese that remained was measured at 40 degrees F.

Corrected on site.

Foods being cold held shall be maintained at below 41 degrees F.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

Overall Inspection Comments

No summary comments have been made for this inspection.

Total # of Images: 0